



## DRAFT BEERS

**3. Jungle Boogie • Pale Wheat • 5.5% ABV • 12 oz - \$7**

This is our baby. Rooibos tea is added to the beer.

**4. Metric/Marz Peruvian Coffee Stout • 9% ABV  
• Coffee Stout • 10 oz - \$7**

Our first coffee stout from our new brewing system. Espresso anyone?

**5. Ruby's Tears • Gose • 5.1% ABV • 12 oz - \$7**

We use our house lacto strain and flavor with coriander seeds, lime sea salt and hibiscus calyces.

**6. Coffee Lumpen • Brown IPA • 7% ABV • 12oz - \$7**

A collaboration with Modern Times Coffee in San Diego made with their Black House coffee.

**7. Barrel Aged Super Piña Collider • 6% ABV • 6oz - \$6**

Barrel Aged dry hopped black berliner weiss with pineapple

**8. Triple Dry Hopped Citra Citra Citra • Double IPA • 8%  
ABV • 10oz • \$7**

It's got all the citra, and citra, and amarillo, and citra, and centennial.

**9. Diliner Weiss • Berliner Weiss with dill and red pepper  
• 4% ABV • 12oz - \$7**

Pickle back that hot dog.

**10. Pineapple Mango Jungle Boogie • Pale Wheat Ale with  
Rooibos Tea • 6.66% ABV • 12 oz - \$7**

Our first Pineapple Mango version of Jungle Boogie.

**11. Golden Boy • White Chocolate Stout • 6% ABV • 12oz - \$7**

A spin on a white- chocolate-white-stout with a base that's hopped like a pale ale.

**12. Double Jungle Boogie • Double Wheat Ale with  
Rooibos Tea • 8.5% ABV • 10oz - \$7 •**

The imperial, hop forward version of Jungle Boogie.

**13. Tygrisku • Wild Golden Ale • 4.5% ABV • 14oz- \$7**

'Little Tiger' is a non BA blend of three beers including an IPA. The blend is currently aging in wine barrels with various bacteria.

**14. Ill Peripheral • American Pilsner • 6% ABV • 14 oz - \$6**

Made with Schisandra Berries and Corn Tea this is a collaboration between Fat Rice and Marz.

**15. Blackberry Jungle Boogie • Pale Wheat Ale with  
Rooibos Tea • 6.66% ABV • 12 oz - \$7**

Our first ever blackberry version of Jungle Boogie.

**16. Orc Blood • Fruited Ale • 6.5% ABV • 12 oz - \$7**

Our Winter Ale with Cranberries and hibiscus

**17. Ski Goggles • NEIPA • 6% ABV • 12oz - \$7**

Ski Goggles blends the juiciness of a NE IPA with the classic C hops profile and dry finish of the West Coast.

**18. Cryoflayer • NEDIPA • 8.88% ABV • 10 oz - \$7**

Made only once for our annual Level Eater event. Styrian Wolf, Zuper Saaz, Simcoe Hops, Green Ghost and Simcoe cryo powder.

**19. Pazcki Stout • Double Milk Stout • 7% ABV • 10 oz - \$6**

Our Polish pastry stout made with Peruvian cocoa nibs and lactose.

**20. Overhaze • NEIPA • 6.8% • 12oz - \$7**

Hopped with Idaho 7, Amarillo, Citra and Gruengeist.

**21. Chug Life • Sparkling Lager • 4.8% ABV •  
14 oz - \$6**

NEIPA Experiment #2 with a pot pouri of hops dominated by Azacca and Rakau hops.

**22. Bubbly Kriek • Black Berliner Weiss with cherries  
• 4.5% ABV • 12oz - \$7**

We add Montmorency and Balaton cherries to our signature berliner weiss.

## NON - ALCOHOLIC

**2. Marz Kombucha • 8 oz • \$4**

Our own house brewed fizzy sparkling tea.

**24. Marz Shrub • 8 oz • \$4**

Our own house brewed shrub soda.

**23. Sparkling Water ( flavored ) 12 oz • \$2.50**

Our own house brewed sparkling water.



S N A C K S

**Shotgun Charcuterie**

5 Assorted Meats | Mustard | Pickles  
\$ 13

**Cheese Board**

5 Assorted Cheeses | Jam | Pickles  
\$ 13

**Sichuan Beef Jerky Chip**

**White Remoulade**  
\$8

**Avocado Dip, House Papadum Chips**

\$7

**Pizza-Dilla**

Spicy Italian sausage | Mozzarella |  
Herbed Tomato Sauce  
\$7

S O U P & S A L A D S

**Tavern Style**

Romaine | Shaved Fennel | Nu Choy | Baby Bells | South-  
Side Vinaigrette | Parmesan Flakes  
\$7

**What the Wedge**

Creamy Blue Dressing | Egg Custard | Bacon Dust | Cherry  
Heirloom Tomatoes | Dill  
\$8

S A N D W I C H E S

Comes with Vienna Kosher Dill Pickle and Potato Chips

**Hawt Hammy**

Oven Roasted Ham | Butterkase Cheese | Sun-Dried  
Tomato-Basil Pesto | Whole Grain White Bread  
\$10

**Jerk Turkey Club**

Jerked Turkey Breast | Pineapple-Jerk Aioli | Pickled Ba-  
nana Peppers | Tomatoes | Lettuce | Sourdough Bread  
\$9

**Tandoori Chicken Lavash Wrap**

Cucumber Raita | Red Onion | Romaine | Lavash | Mint  
\$11

**“Boom City” Mushroom Melt**

Portabella | Cremini | Shimeji | Caramelized Onions | Pro-  
volone | Marble Rye Bread  
\$9.50

**French Onion Grilled Cheese**

Onions | Gruyere | Provolone | Beef Jus | Ciabatta  
\$9.50

**Tony’s Spicy Italian Sausage**

Herbed Tomato Sauce | Parmesan Flakes | Basil | French  
Roll  
\$11

**Blue Collared Bologna**

Fried Bologna | Black Marz Mustard |  
American Cheese | Whole Grain White  
\$7.50

P A S T A

**Citra Hopped Pasta**

House Made Pasta | Citra Hops | Parmesan Flakes | Sun-  
Dried Tomato Basil Pesto | Dehydrated Basil  
\$9

D E S S E R T

**Fruit Cup**

Mixed Fruit | Fennel Simple Syrup | Matcha Whip | Fried  
Mint | Lava Salt  
\$5.50

**Chocolate Stout Mousse**

Marz Stout | Chocolate | Espresso | Whip  
\$6